


C. 31. a. 21,

~~4944~~ x



 **A proper  
new Booke of Cookery:**  
Declaryng what manner of  
meates is best in season, for all  
tymes in the yeare, & how  
they ought to be dressed  
and served at the table  
both for flesh dates  
and fyre dayes,

*Book*

(.)

With a new addition, very ne-  
cessary for all them that  
Delight in Co-  
kery,

Anno domini,  
1576.

*ms. 21*

*Robert  
Lupton  
1576*

**B**latone is best from a fortnight before Michellmas tyll Lent. Beeffe and Bacon is good at all tymes in the yeare.utton is good at all tymes, but from Easter to Wholsomer is the worst. A fat pigge is euer in season. A gosse is worst in Wholsomer moone, & beste in stubble tyme, but when they be yonge greene geese, then they be best. Ale is best in January and February, & all other tyme good. Lambe and yonge kide is best betweene Christmas and Lent, & good from Easter to Whitsontide. Wynde is euer good. Hennes be good at all tymes, but best from Nouembrye to Lent. Fat capons be euer in season. Peccokes be euer good, but when they be yonge and of good nature, they be as good as fessantes, and so be yonge grouses. Signetes be best betweene all Hallowen day at lent. A Mallard is good after frost, tyll Candelmas, so is a Loile and other wild fowle that swimmeth. A woodcocke is best from October to lente: and so be all other byrdes as Dulles and Chyffels, &c.

A. u.      byus



kins, and such other Herons, Curlew  
crane Butture, bustard, be at al times  
good. but best in winter, Pheasants, par  
trithe, & Tayle be ever good, but best  
whā they be taken w<sup>th</sup> a hawk. Quails  
and Larkes be ever in season, Conies  
be ever good, and so is a Doe. A hare is  
ever good, but best from October to  
Lent. A gelded Dere whether he be fa  
tome o<sup>r</sup> redde is ever in season. A pol  
larde is special good in May, at midso  
mer he is a block, and is very good til  
holy Moode day before Michelmass, so  
likewise is a stag, but he is principall  
in Maye, A barren Doe is best in win  
ter. A pycket and a foxell speter, is  
ever in season. Chekins be ever  
good, and so be Pigeons if  
they be yenge.

¶ Here after foloweth the order of  
meates how they must be ser  
ued at the Table, wyth  
their sauces for flesh  
daies at dinner.

¶ The first course.

Potage

of Cookery.

Potage o<sup>r</sup> stewed broth,  
Boyled meate o<sup>r</sup> stewed meate,  
Chekins and bacun,  
Powdered beefe,  
Pyes,  
Goose.  
Pyge,  
Roasted beefe,  
Custarde,

¶ The second course,

Roasted Lambe,  
Roasted Capons,  
Roasted Conies,  
Chekins,  
Pheennes,  
Baked venison,  
Carte.

¶ The first service at supper.

A sallete,  
A pygges petytoe.  
Powdered beefe sliced,  
A shoulder of mutton o<sup>r</sup> a Wynde,  
Cheale,  
Lambe,  
Custarde.

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The

The seconde course.

Capons roasted,  
 Conies roasted,  
 Chekings roasted,  
 Pigeons roasted,  
 Larkes roasted,  
 Pye of Pigeons or chekings,  
 Baked venison,  
 Tarte.

The service at dinner

A dosen of Naples  
 A pye of Larkes.  
 Two pasties of red beare in a pye.  
 Tarte,  
 Genger bread.  
 Fritters.

Service for fyth dayes.

Butter.  
 A sallet with harde egges.  
 Potage of sandeles & Lamperys.  
 Read hearinge, greene broyled fra-  
 wed vpon.  
 Whyte hearinge.  
 Lyngs.  
 Babbryll.  
 Salte Samon minced,

Two

Two pasties of fowls in a dish.  
 A custarde.  
 A pye of venison.

The seconde course.

Jellye.  
 Decoke. Sauce wine and salt.  
 Two conies or halfe a dosen rabbits.  
 Sauce mustard and suger.  
 Halfe a dosen of pigeons.

Quillarde.  
 Toyle, Sauce mustard & bergis  
 Gulleb,  
 Stozke,  
 Heronshewe.  
 Crabbe, Sauce galentynes  
 Carlewe,  
 Bittard,  
 Babbard,

Relant, Sauce water & salt with  
 onions sliced.  
 Halfe a dosen woodcocks,  
 Sauce mustard and suger.  
 Halfe a dosen partryges,  
 Halfe a dosen teyles,  
 Served as the Relantes.

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**Dozen of Larkes.**  
**A pythe of Larkes.**  
**Two pasties of red beere in a pythe.**  
**Marte,**  
**Genger bread,**  
**Fritters.**

**¶ Heruice for fyth dayes.**

**¶ Butter.**  
**A sallet with hard egges.**  
**Potage of fann Cleys & Lamprens.**  
**Red bearinge, greene broyled strawed vpon.**

**White bearinge,**  
**Lythe,**  
**Waburdyn,**  
**Salte Hamon minced,**  
**Sauce, Mustard and Mergys and a litle Sugar.**

**Powored Conger**  
**Shadde**  
**Markell,**  
**Wyltynge**

**Playce,**  
**Whornebacke.**  
**Stard, pepper, and salte strawed vpon after it is broyled.**

**Fresh Cod.**  
**Sauce, greensauce.**  
**Dals**

**Dare.**  
**Mullet.**

**Celes vpon soppes.**  
**Roche vpon soppes.**  
**Perche,**  
**Dyke in pythesauce.**  
**Troute vpon soppes.**  
**Tenche in gelly or gresell.**  
**Custars.**

**¶ The second course.**

**Flounbers or floskes pikelsauce.**  
**Fresh Salmon.**  
**Fresh Conger.**  
**Wette.**  
**Turbnt.**  
**Halibut.**  
**Beame vpon soppe.**  
**Carpe vpon soppe.**  
**Soles or any other fythes fryed.**  
**Roasted Celas.**  
**Roasted Lamprens.**  
**Roasted Porpos.**  
**Fresh Surgeon.**  
**Crabbe.**  
**Sezimpes.**  
**Baked Lamprey.**

**Latte**

**Warte,**  
**Figges,**  
**Apples.**

**Almondes blanched,**

**To make a Crabbe**

First take a way the legges, and the heads, and then take out the fifth part of the shel, and make the shel as cleane as ye can, & put the meate into a dish, and butter it vpon a chaffin dish of soles, & put thereto Annison & Sugar, and a litle vinegar, & whē ye haue chafed it, season it, then put the meate in the shel againe, & close the heades and set them vpon the fyre.

**To make a stewed brace** for  
pons mutton, beefe or another,

hote meate,

broth of any meate

and fresh herbs

**T**ake the hilles and fall of Rosemary, and as much of thyme, and bayle, and a bundle of a bundle of a bundle, after it is washen, and put it in the pot after that the pot is cleane scummed, and boyle a while the cut tops

**Cheest**

**Raisins**

**apples not**

**apples,**

of spbit beag, and put them in a great charger & put on the same scaldyngs bygh & when it is soot enough, straine it through a strainer with a quantity of wine or good ale, so that it be not tarte and when it is strayned, powze it in a pot, and then put in your raysons and Brunes, & so let the boile til the meate be ynoughe. If the brathe be to swete put in the more wyne, or els a litle of negger.

**To make pyes.**

Pies of mutton or beife must be fine minced & seasoned with pepper & salt, and a litle saffron to colour it suet or marrow a good quantity, a litle vinegar pyphes, great raylins & dates, take the saffest of the brath of powdered beefe, & if thou wilt haue paste royal, take butter and yolkes of egges, and temper the flower to make the paste.

**To bake Menelson.**

Take nothing but pepper & salt, but let it haue thogh, and if the Menelson be leane, let it through with bacon.

**To rost Menelson.**

Roast Menelson must haue Wyneger

gar, fager, & Cinamon, and butter boy-  
led vpon a chafing dish with coales but  
the sauce may not be to tart, and then  
lay the venison vpon the sauce.

**Chikens vpon soppes.**

Take sozel sauce a good quantitie, &  
put in Cinamon and Sugar, and let it  
boyle, and powder it vpon the Soppes.  
Then lay on the chikins.

**A pike sauce for a pike, breme, perch  
roche, carpe, eels, flukes, & all  
maner of fyshes.**

Take a posie of rosemary and tyme.  
and binde them together, & put in also  
a quantitie of parsley not bounde, and  
put into the cauld of water, salt, and  
yest, and the herbes and let them boyle  
a pretty while, then put in the fish and  
a good quantitie of butter, and let them  
boyle a good season, and you shall haue  
good pike sauce.

For all these fish & above written if  
they must be broiled, take sauce for the  
butter, pepper, and ginger, and boyle  
it vpon a chafing dish and then lay the  
broiled fish vpon the fish, put for eels  
and fresh salmon nothing but pepper &  
b.

Byneger ouer boyled.

And also if you wil fry them, you must  
take a good quantitie of parsley, after  
the fish is fryed put in the parsley into  
the frying pan, & let it fry in the butter  
and take it vp, and put it on the fryed  
fish, and fry blance, whitening, & such  
other fish, except Eels, fresh Salmon  
Conger, which be neuer fryed but ba-  
ken, boyled, roasted or soden.

**To make a custarde.**

A custard, the colin must be first hard-  
ned in the ouen, & then take a quart of  
creame and .v. oz. of yolkes of Egges,  
in the creame, & put in suger and smal  
rayns & dates sliced, and put into the  
colin butter or els marrow, but on the  
fish dayes put in butter.

**Here after foloweth a newe  
Booke of Cookerye.**

**To make a cleare Jelly.**

Take two calves late and shender  
of Meale, and set it vpon the fyre, in a  
sayze potte wyth a gallon of water,  
and

### The booke

and a gallan of claret wyne, than let it boyle till it be 3r ly, and then take it by and straine it, and put thereto Sympson, Synger and Sugar, and a lytle Turnesole to coulour it after your discretion.

### To make a dishefull of Snowe.

Take a pottle of sweete thycke cream, and the whites of eyght egges, & beate them altogether with a spoane, then put them in yowr Creame and a saucer full of Rosewater, and a dysh full of suger withall, then take a stick and make it cleane, and then cut it in the ende foure square, & therewith beat all the aforesayd thinges together and ener as it ryseth take it of and put it into a collyander: this done, take an apple and set it in the middes of it, and a thicke bushe of Rosemary, and set it in the middes of the platter, then cast your Snowe vpon the Rosemary, and fyll your platter therewith. And if you haue wafers, cast some in withall, and thus serue them forth.

### To frye Beanes,

Take your Beanes and boyle them  
and

### of Eekery.

and put them into a frying pan with a dish of batter and one or two onions and so let them fry till they be browne altogether, then cast salt vpon them, and then serue them forth.

### To make a pan pisse.

Take the white of Rocheysters and for his paeft take a quantity of ale and a letel yest and Sugar, wace, and saffron, then heat it in a chafingdish, & put it into your flowr with the yolke of a rawe egge, and so after this maner make vp your paeft.

### To make a blewe manger.

Take a capon and cut out the braynes of him alyue and perboyle the braynes till the flesh come from the bone & then drye him as drye as you can in a sayze cloth, then take a payze of cardes, and carue him as smal as is possible, & then take a pottle of milke & a pottle of cream, halfe a pounce of rye flower, and your carped braynes of the capon, & putt all into a pan, and stire it altogether and let it vpon the fyre, & when it beginneth



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beginneth to boyle, put thereto halfe a pound of beaten sugar, & a saucer full of Roshwater, & so let it boyle till it be very thicke, then put it into a charger tyl it be colde, and then ye may use it as ye do licche, and so serue it in.

### To make pych of green apples

Take your apples & pare them cleane and coze the as ye will. Then make your cofin after this maner, take a lytle sayre water, and halfe noyth of butter, and a lytle saffron, and set all this vpon a chafin dish tyl it be hote, then temper your flower w<sup>th</sup> the said li- cour, & the white of y. egges, and also make your cofin & season your apples with Cinamon, Ginger and Sugar, & enough. The put them into your cofin and lay half a dish of butter aboue the and so close your cofin, & so bake them.

### To bake chekkes in lyke pacht.

Take your chekkes and season them with a litle ginger and salt, and so put them into your cofin, & so put in ther barberics

### The Booke

barberics, grapes, & golbaries, and halfe a dish of butter, so close the bp, & let them in the oven. When they are baked, take the yolkes of .vi. egges & a dish full of vergis, & open the through a straper, & let it vpon a chafin dish to keepe your baked chickens. & put thereto the foresaid egges and vergis, and thus serue them hote.

### To bake pigeons in shorte pacht as you make to your baked apples.

Season your pigeons with a pepper salt, & cloves and mace, with vergis & etc. then put them into your pacht, and so close them vp, and bake them. they wyl bake in halfe an houre, then take them forth, and if ye thinke them dry, take a litle vergis and butter, and put it to them, and so serue them.

### To make Maiten.

Take the hronets of Meale, and per- burle the til they be tender, then take & chop them small with the yolkes of .iiij. of the egge, then season it with dated must cut, and small Keysons gynger

suger, synammon, saffron, & a litle, saite,  
and so the paste lay it in; take a  
few of egges, both the whyte & the yel-  
les, and beat them wel together; then  
take butter, and put it into a stryng  
pan, and frye them as thin as a par-  
tyle, then laye your poffe therein, and  
so frye them together in a pan, and cast  
suger and ginger vpon it, and so serue  
it forth.

**To make pascoddes.**

Take marse bones and pull the mary-  
whole out of the; cut it into two par-  
tes, then season it with suger, synammon  
ginger, & a litle saite, and make your  
paste as fyne as ye can, and as thicke  
as this as ye can, then frye them in  
swete oyle and cast upon them a litle  
synammon & ginger, and so serue them  
at the table.

**To make Roche frytters.**

Take the same stufte that you tooke  
to a vante, that is the paste ye take for  
pascoddes, and ye may frye them; this  
behoth them.

**To steepe Tripes.**

Take a pynt of claret wine, and set a

it vpon the fyre, and put your tripes in  
small peeces, and thereto put in a good  
quantity of synammon and ginger, and  
also a litle lenton or claret, and so  
let them be steamed halfe an houre, and the  
serue them vpon toppes,

**To make a ppe of Bloes.**

Take a legge of morda and cut it in  
thin slices, & for stuffinge of the same  
take persely, time & sauer, & chop the  
small reysens, dates cut with mace, &  
the yolkes of hard egges chopt smal &  
small reysens, dates cut with mace, &  
a litle salt, then lay al these in a pelt &  
& then role them together. This done  
make your ppe and lay al these therein  
then seale them with a litle suger &  
synammon, saffron and saite then cast  
vpon them the yolkes of three or foure  
hard egges, and cut dates with smal  
raylings, so close your ppe; and bake  
him. When for a syrope for it, take fo-  
stebread and a litle claret wine, and  
drayne them thin together, and put  
thereto a litle suger, synammon, & gin-  
ger, and put it into your ppe, and than  
serue it forth.

### **The Floke**

**To make thost pnest for a tart.**

Take fyne flowre & a curye of layre water, and a dysh of swete butter & a lytle saffron, & the yolks of two egges and make it thin, and as tender as ye maye.

**To make a tart of beanes.**

Take beanes & boyle them tender in fayre water, then take them oute and bzeake them in a mortar & straine them with the yolkes of foure egges curdes made of mylke, then season vp with suger and halfe a dysh of butter, and a lytle synamon and bake it.

**To make a tart of Goseberies.**

Take Goseberies & perpoyl them in white wine, claret, or ale, & boyle with al a lytle white bread, then take them vp, & dyaue them through a strainer as thicke as you can w the yolkes of fyre egges, then season it vp with suger, and halfe a dysh of butter. so bake it.

**To make a tart of meolers.**

Take meolers when they be roten, & bzeape them with the yolkes of .iiii. egges, then season it vp with suger & synamon & swete butter, and so bake it

To

### **of Lockery.**

**To make a tart of damfone.**

[ Take damfons & boile them in wine eyther red or claret, & put therto a dosen pearres, or els white bred so make them styffe withall, & straine the vp w the yolkes of fyre egges, and swete butter, and so bake it vp.

**To make a tart of bozage flourcs.**

Take Bozage floures and perpoyle them tender, then frame them with the yolkes of thre or foure egges and swete curdes, or els take thre or foure apples and perpoyle them withal, and straine the with swete butter and a litle mace, and so bake it.

**To make a tart of Marygoldes, Primroses or Cowslipps.**

Take the same stuffe to enerye of them that you do to the tart of bozage seasoning the same in lyke sort.

**To make a tart of Strawberies.**

Take & strayn them with the yolkes of foure egges and a litle white bread grated, then season it vp with suger and swete butter, and so bake it.

**To make a tart of Cherries.**

Take at tying that ye do to the tart

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of

of Danson's so that ye put no Beeres  
thereto.

To make a tarte of Spinage.

Take Spinage and perboyle it ten-  
der, then take it vp & wyng out the  
water cleane, & chop it very smal, and  
set it vpon the fyre with swete butter  
in a frying pan, and season it, and set  
it in a platter to coole, then fyl vp your  
tarte, and so bake it.

To make a tart of Chale.

Take hard Chale and cut it in slices  
and pare it then lay it in faire water  
or in sweete mylk, the space of three  
houres, then take it vp & breake it in  
a mortar till it be smal, then drawe it  
vp through a strainer with the yolkes  
of fyr egges, and season it with suger  
and swete butter and so bake it.

To make a stew after the gyle  
of beyonde the sea.

Take a pottle of saue water and as  
much wyne, & a bryd of Butten, chop  
it in peeces, then set it on the fyre, & leane  
it cleane, then put thereto a dyshfull of  
sliced onions, & a quantity of Synamon,  
ginger, cloves & mace, with salt, and  
stew

of Cookery.

stew them altogether, and than serue  
them with soppes.

To make egges in Mornethine.

Take a dish of Rose water and a dish  
ful of suger, & set the vpon a chafing-  
dish & let them boile, then take the yol-  
kes of viii. or ix. egges new laid, & put  
them thereto, euery one scd other & so  
let the harden a litle, and so after this  
maner serue them forth, & cast a litle  
synamon and suger vpon them.

To make an apple mofse.

Take a dosen of apples, & either roist  
or boyle them, & draw them through a  
strainer, & the yolkes of three or foure  
egges withall & as ye straine the, tem-  
per them with thre or foure spones full  
of damaske water if ye wil, then take  
and season it with suger, and halfe a  
dysh of swete butter, & boyle them vpon  
a chafingdish in a platter, and cast  
hyskettes or synamon and ginger vpon  
them, and so serue them forth.

To frye Trypes

Take your Trypes and cut them in  
small peeces, and put them into a pan,  
and cut thereto an onion or two, and a

dyth of swete butter, and let them fry  
tyl they be browne, and then take the  
cut, and set them by on a chafin goyle,  
and put thereto a litle bergis and gins-  
ger, and serue it.

To make a sorte of pynes.

Take pynes and let them by on a  
chafin with a litle red wine, and put ther  
to a manchet, and let the byle together.  
then drawe them throughte a strayer  
with the yolkes of foure egges, and as-  
son it by with suger and so take it.

To make a coner tarte after the  
frenche fashion.

Take a pint of cream and the yolkes  
of x. egges, and beate them altogether, and  
put thereto halfe a dish of swete butter  
and suger, and boyle the til they be thicke,  
then take them by and coule them in a plat-  
ter, and make a couple of cakes of this  
paste, and lay your luffe in one of them,  
and couer it with the other, and cut  
the beut above, and so take it.

To strow capons in a tiffet broth.

Take .iiii. oz. of swete bones to make  
your broth, then take them out when  
they are loden, and drawe the broth  
into

into another pot, then put in your Ca-  
pons, with whole rosemary, and put the  
into the pot, and let them stowe, and after  
they haue toiled a while, put in a hole  
more toment in a white cloth, and a hand-  
full of thraime of a hole parsleye, and  
a hole pynes, and let them stowe wel,  
and at the taking up put a litle bergis, and  
salt, and so drawe them byen scops, and  
the maryntones above, and marrowe  
laid whole aboute them, and to serue  
them forth.

To forget that may be ano-  
ther passage.

Take the brothe of the same capons  
and put it in a fayre chafin, then take a do-  
zen of xvi. egges, and stir them all toge-  
ther with a salt, and an grate a farthing  
in but loafe as smal as you can, and mince  
it with the Egges altogether, and but-  
ter to salt, and a good quantity of saffron  
and ye put in your egges, put into your  
brothyme, saffron, and argemone, and par-  
ley, and al chopet, and in this ye are to dy  
the your luffe, set the chafin upon the  
fire with the broth, and let it boyle  
a while and put in your egges, and stirre  
it

### **The Broke**

it is wel for quallinge the lesse. The lesse boyling it hath the more tender it wil be, and then serue it forth two or thre peces, vpon a dish.

### **To make a white broath.**

Take a neck of Mutton & faire water and set it vpon the fyre, & scum it cleane and let it boyle halfe away, than take forth of the broath two ladles ful, & put them in a platter than chop two hand fulles of persely not to smal, and let it boyle with the mutton, then take vii. egges, and the sayde two tables ful of broath & vergis, so that it be tarte of þ vergis, & straine the altogether, than season your broath with salt, & a lytle before you go to dinner, put al these to your mutton, and sty it wel for qualling, and serue it forth with soppes.

### **Another broth with long woyles.**

Take mutton, & faire water, and let them boyle vpon the fyre, & then take lettuce or spinage & put therto, & if ye list to boyle therewith two or thre chickens & put therto salt and vergis after your discrecion, & serue them forth, the

flesh

of Mutton.

flesh vnder, and the herbes aboue.

### **To make a fraysle at night.**

Take chickens heads, livers, giseros wings and fete, chop them in peeces of halfe an inch long, and boyle them altogether, & when the broth is almost soden away, chop a lytle parsy, and put thereto vergis, and halfe a dish of butter, and so let them boile, and let it be tarte inough and so serue it in.

### **To make Scwes:**

Take a rump of biese, & let it boyle an houre or two, & put thereto a great quantite of Colewortes, and let them boyle together thre houtes, then put to them a couple of Stockstones, or Leales, Herants, Watrises or suche other wybe foules, and let them boile altogether, then season them with salt and serue them forth.

### **To make Porray.**

Take a Capon or a Henne, or els biese or mutton to make the brothe swete withal, and boyle them altogether tyl they be very tender then take the Capon or Hen out of the pot, and take out al the bones and iaye them in a moztar with ii. pound of almones  
ouer

### **The booke**

our blanchen, then with the broth of  
your capon or hen strain them metely  
thicke, then put it into a litle pot & sea-  
son it with a litle sugar, saundres, clo-  
ues & mace, and small raisons, so boile  
him and serue him vpon soppes.

### **To stew bones or gristels of beif.**

Take gristels of beif and stew the as  
tender as you can, syce houres, so that  
there be as much broth left as shall  
serue you at that time, than put a good  
bundel of Rosemary in a sayre linnen  
cloth, and a good quantity of mace in  
another cloth, & boile them altogether  
then wyng out the iuice of the rosma-  
ry, and mace vpon the flesh, and season  
it with salt, and so serue it.

### **For to stewe Mutton.**

Take a necke of mutton, & a brest, to  
make the broth stronge, & than scum it  
clene, & whā it hath boyled a while take  
part of the broth and put it into ano-  
ther pot, & put therto a pounce of ray-  
sons, & let them boile til they be tender,  
then straine a litle bread with the rei-  
sons & the brothe altogether, then chop  
time, saunery and parley, w other smal  
herbes

herbes, and put it into the mutton, the  
put in them strained Raysons, wth  
whole pynnes, Cloues and Mace, pep-  
per saffron, and a litle salt, and ye list  
ye may stew a Chicken withal, or els  
Sparowes or such other litle birdes.

### **To stewe flakes of Mutton,**

Take a legge of Mutton, and cut it  
in smal slices, put it in a chafer and put  
therto a pottel of ale, & scum it cleane,  
then put therto, vy. or, viij. enions thin  
sliced, and after they haue boyled one  
houre, put therto a dish of sweet butter  
and so let them boile til they be tender  
then put therto a litle pepper and salt

### **For to make Maridens in conserue.**

First make the syrope in this wise.  
take a quartie of good romney, and put  
in a pintie of clarified hony, a pound or  
a halfe of suger, & mingle al these toge-  
ther ouer the fire tyll thy seeth, & then  
set it to coole. And this is a good syrope  
for many things, & wil be kept a years  
scrape cleane away the barkie, but pare  
them

The booke  
shew not, and seethe them in good red  
wine, so that they bee wel soaked and  
tender, that the wine be nere hand, so-  
ked into them, then take and straine  
them throughte a clothe, or throught a  
strainer into a vessel, then put to the  
of this syrop aforesayd, tyl it be almost  
fylled, and then cast in the pouders, as  
fine canel, synamon, ponder of ginger  
and suche other, and put it in a boxe  
and keepe it if thou wilt and make  
the syrop as thou wilt worke  
twenty wardens or more  
or lesse as by experi-  
ence may know  
and leaue.

(.)

FINIS.

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